



GLUTEN-FREE VANILLA CAKE

Perfect for a birthday or wedding!

INGREDIENTS

- 3 cups gluten free cake mix
- 3 eggs
- 3/4 cup light oil
- 3/4 cup milk
- 2 tsp pure vanilla extract

[Go to the post for step by step directions and the frosting recipe!](#)

PREP TIME

- Prep | 20 m
- Bake | 30 m
- Ready in | 60 m
- Keeps | 4 days

PROCEDURE

01

Preheat oven to 350° F. Add the cake mix to a large bowl. Whisk to blend.

02

In a smaller bowl, add the wet ingredients and mix. Pour the wet ingredients into the dry ingredients and mix until just barely mixed.

03

Pour the batter into cake pans. Let the batter sit 10 minutes.

04

Bake 20-30 minutes depending on the size of your cake pans. Remove and allow cooling. Frost when the cake is cool.